



United States  
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Food Safety and  
Inspection Service

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# *FSIS* Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## Secretary Ed Schafer Gives Employees an Upbeat Farewell

Coining his tenure at the USDA “a joyous year,” Secretary Ed Schafer with his wife, Nancy, bid farewell to more than two hundred employees who packed the patio of the Jamie L. Whitten Building to give the former two-term North Dakota governor an exciting sendoff.

Schafer reflected on his short tenure, which began in January 2008, by pointing out the department’s many standoffs with Congress, trade organizations and the media in promoting policies that made America’s food supply the “least costly, most abundant and safest in the world.”

“We’ve pursued clean fuels and energy independence as we delivered more than half the food aid in the world,” said Schafer, who co-chaired a governor’s group in 2000 that promoted agricultural biotechnology. He told the attendees “I stand here proud—you’ve done the right thing.”

Schafer took many of the principles he championed as governor, particularly advances in conservation and technology, and applied them to his job as Secretary. Responsible farming, water development and bringing broadband service to more than 500 rural communities are among his accomplishments, not to mention his interesting introduction to food safety issues just days after talking office with the largest beef recall in U.S. history.

Schafer stated that he has no immediate plans, except that he’s looking forward to returning to North Dakota and spending morning’s “sleeping in.”

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## Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

**Australia**

**Canada**

**Mexico**

**Switzerland**

Complete information can be found at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp).



## FSIS Seeks New Members for NACMPI

FSIS published a *Federal Register* notice on December 24, 2008 to announce that the Agency is currently accepting applications for membership of the National Advisory Committee on Meat and Poultry Inspection (NACMPI).

Established in 1971, NACMPI was created to advise and make recommendations to the Secretary of Agriculture on meat, poultry and egg products inspection programs.

Membership is drawn from a broad range of groups interested in food safety to include industry, academia, State and local government officials, public health organizations and consumer organizations. Committee appointments are made by the Secretary of Agriculture.

The full committee consists of no fewer than 16 and no more than 18 members. Each person selected is expected to serve a two-year term and existing

members are permitted to serve three consecutive two-year terms. The committee generally meets twice a year and addresses food safety policy issues affecting USDA. To learn more about NACMPI, visit FSIS' Web site at [www.fsis.usda.gov/About\\_Fsis/NACMPI/index.asp](http://www.fsis.usda.gov/About_Fsis/NACMPI/index.asp).

The Agency is accepting nominations until January 23. Nominations should be submitted by e-mail to [NACMPI@fsis.usda.gov](mailto:NACMPI@fsis.usda.gov) or by mail to FSIS Administrator Alfred V. Almanza, in care of Faye Smith at 1400 Independence Avenue S.W., Room 1175-South Building, Washington, DC 20250-3700. Applicants may also fax required documents to (202) 720-5704.

The *Federal Register* notice is available at [www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2008-0038.htm](http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2008-0038.htm).

## Register for FSIS “How to” Workshops for Small and Very Small Plants

Since 2006, FSIS' Center for Learning has hosted various outreach sessions to review basic regulatory principles with small and very small plant owners and operators to provide them with information to enhance the design and implementation of their food safety systems.

The Agency will hold a series of “how to” workshops to provide practical tools and methods for proper application and compliance. These outreach workshops will cover various information such as

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## USDA Hosts Codex Public Meeting on Fats and Oils

USDA and the Department of Health and Human Services' Food and Drug Administration announced a public meeting to discuss information and receive public comments on agenda items to draft U.S. positions that will be discussed at the 21st Session of the Codex Committee on Fats and Oils (CCFO) of the Codex Alimentarius Commission, to be held in Kota Kinabalu, Malaysia.

The public meeting will be held on Monday, January 26 from 1 p.m. to 4 p.m. in the back conference area of the South Agricultural Building's cafeteria located at 1400 Independence Avenue S.W., Washington, D.C.

Documents and agenda items related to the 21st Session of the CCFO are accessible at the Codex Web site at [www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp).

For further information about the public meeting, contact Syed Ali at (202) 205-7760 or [Syed.Ali@fsis.usda.gov](mailto:Syed.Ali@fsis.usda.gov).



## "How to" Workshops ...

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developing controls for *Salmonella* and *Campylobacter*, establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit [www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp) to register for the following workshops:

<b>January 20 - Albany, New York</b> 1:00 - 6:00 p.m. Albany Marriott 189 Wolf Road	<b>January 22 - Philadelphia, Pennsylvania</b> 7:00 a.m. - 12:00 p.m. Hilton Philadelphia Airport 4509 Island Avenue
<b>January 24 - Dallas, Texas</b> 8:00 a.m. - 1:00 p.m. Crowne Plaza Dallas Park Central 7800 Alpha Road	

Individuals may also register by phone at 1-800-336-3747. Pre-registration is not required but it is highly encouraged.

## FSIS Posts Third Quarterly Report on *Salmonella* Testing

FSIS posted to its Web site on January 16th the third quarterly progress report on *Salmonella* testing of selected raw meat and poultry products.

This report provides preliminary data from July to September 2008 on all establishments eligible for *Salmonella* testing that have completed at least two sampling verification sets.

Highlights from the report include:

- FSIS has set as a goal to have 90% of all establishments eligible for *Salmonella* testing in Category 1 by 2010. As of

September 2008, 83% of all establishments were in Category 1.

- 84% of broiler slaughter establishments were in Category 1.

- 1,826 samples were analyzed from broiler establishments with a 7.9% positive rate.

- FSIS continues to post the names of broiler establishments demonstrating variable or inconsistent process control monthly.

The complete report is available on FSIS' Web site at [www.fsis.usda.gov/Science/Quarterly\\_Salmonella\\_Results/index.asp](http://www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp).